

DAM OF RIPTON (2:26.)

WAVERLY, N. Y., Jan. 7, 1886.
Editor Register.—The dam of Ripton was
bred by Greyhound, and Belle's dam
was bred by Seeley's American Star. I bought
Belle of a man in Newark, N. J., and he
bought her in Middlebury, N. Y., but I have
forgotten their names.

Yours truly,

A. C. BENTLEY.
[We suppose this Greyhound to be by Black
Hawk.—Ed. REGISTER.]

COMPANION AND GET.

CHESTER, PA., January 11, 1886.
Editor Register.—In response to your request
I send the pedigree of a direct descendant
in the male line from Justin Morgan.

Companion, 1881, br. & white, foaled 1875, by Gen.
Knox, 40; dam Morning (2:30) by Mambrino
Pilot, 29, (2:27 1/2 to saddle). Owned by Elwood
Harvey, M. D., Chester, Pa. Companion
is 15 hands, about 350 lbs.; without training
has trotted half mile in 1:25. His oldest get
are seven foals in test. Two, without training,
can beat 3:30. One of them, four years old,
won a race in 2:35 last fall. As he is a stallion,
I send his pedigree also. He is quite promising
for speed.

Champion, ch. & white, foaled 1881; by Companion,
1881; dam Sammie Bachelor (pronounced
Bachelor) by Lightning, sire of
Gen. Hancock (2:21 1/2). Lightning by Black
Hawshay (the first of the name); dam,
Dolly Phillips by Monmouth Eclipse. Owned
by Wm. B. Ulrich, M. D., Chester, Pa.

When your book on Morgan horses is published
please let me know.

Yours truly,

ELWOOD HARVEY.

Farm Topics.

FURTHER CONCERNING CREAMERIES.

VERGennes, March 8, 1886.

Editor Register.—Will you kindly grant
me space for a word more on this creamery
matter? It is on a point on which
many may be misled unless they have
had experience or have given it close attention.
A circular put out by the Vermont
Farm Machine Co. is now being
circulated. It is headed "Northern Vermont Creameries Beaten 17 Per
Cent." We quote from it this:

Mr. E. J. Parker of East Georgia, Vt., who
runs one factory with deep setters on the
cream gathering plan, stated at the meeting
of the Vermont Dairymen's Association, at Bellows Falls, Vt., January 21, 1886, that at
his factory it averaged to require 2½ inches
of cream on his cans 8 inches in diameter to
make one pound of butter.

The Cooley averages to require 1½ inches
in their cans 8½ inches in diameter. By getting the
actual contents in inches of the amount of
cream required in each of these cans it will
be seen that Mr. Parker's deep setters were
beaten by the Cooley about 17 per cent. This
figuring on the cream basis. If we could go
to the bottom as we should like to, viz., the
butter basis, we are confident that Mr. Parker's
factory would show up still greater loss, as
large, probably, as the Connecticut and New
Hampshire deep setters. The last were beaten
over 25 percent. In Mr. Parker's deep set-
ting factory no account of the milk set was
kept and therefore we cannot go back to the
condition—nailik. If the patrons of Mr. Parker's
factory could have saved this loss on the
100 pounds of butter made per day, it
would have amounted to 150 pounds per day;
in six months or 180 days it would have
amounted to 30,000 pounds, which, at 20 cents
per pound, is \$6,000, or more than enough to
build a new factory, supply it with the appar-
atus and furnish every patron with a Cooley
canner. If only 500 pounds were made per day
the loss would be \$3,000. Some one may
observe that this is an isolated case and that
if deep setting factories will not show up so
poorly, Mr. Parker is considered one of the
best creamery men in his State and notwithstanding
he is so badly beaten he has done
better than others running with deep setters
other States as will be seen by examining
the reports.

Now, in place of showing a gain of 17
per cent, it simply shows that there is a
real difference in the quality of cream;
a difference of 17 per cent more cream
required for a pound of butter in the one
stance than in the other. This is the
first fact we would suppose our Cooley
advocates would admit, much less pub-
lish. Let us apply this argument a little
further and see how it works.

In all deep or cold setting arrangements
takes two quarts of cream, or more,
or one pound of butter. With the
separators we are able to run cream so thick
that less than a quart will make a pound
of butter. Here is a gain of 100 per cent
over the Cooley can. Now, how does
this sort of an argument look, and how
much does it convince? Yet this is an
average sample.

The dairies which turnish cream to
use Connecticut and Massachusetts
creameries are largely Jerseys and grain
dairies. Their cream is more dense and less
it is required for a pound of butter than
on those dairies from which Mr. Parker
gathers his cream. So the Jerseys and
grain-fed dairy, with their richer cream,
use largely, even 17 per cent, when put
with the average herd. We are pleased
to have this corroborated from such a
source. Yes; there is as much differ-
ence in the quality of cream as in the
quality of milk; as great a loss to the
refined dairymen, who selects his cows
and feeds them well, in the cream-gath-
ering system as in the milk factory. No
man with a herd of rich milkers, and who
feeds grain largely while his neighbors
do not, can put either his milk or his
cream into the factory without loss. We
had a case in point at New Haven. If
there were a number of such dairies, this
difficulty could be arranged for and
could be. But it is a great fallacy to
suppose that the cream-gathering system
will bridge the difficulty.

Mr. Parker is by far the most success-
ful creamery manager in Vermont. For
years he used the cream-gathering
system almost entirely, experimenting a
little with the separator. Last season
ran a large factory at Colchester, us-
ing the separators. He had satisfied him-
self as to the quality of separator butter
by mixing in tubs of it with consign-
ments from his cream-gathering cream-
ery, and had his marketmen pick it out
and pronounce it best three times out of
four. His patrons set their milk in

home-made vats and open pails, which
are furnished complete for \$1.50 per cow.

At Cambridge, Vt., where Mr. Parker
is now building a creamery and has a
thousand or more cows pledged, the ques-
tion of how they should set their milk
was raised. This circular from which I
have quoted had been very thoroughly
circulated by the live and able agent
from Middlebury, who had attended this
meeting and maintained by words and
abundant testimonials that they would
lose largely if they did not adopt the
Cooley submersion can, and that Mr.
Parker's patrons at Georgia were losing
17 per cent by not so doing. Now this
was, indeed, an important question, and
these dairymen wanted the fact demon-
strated on the spot; and a test was or-
dered and I have been credibly informed
by a person who was on the spot that it
was a very carefully conducted test and
overlooked by disinterested parties.
Here is an official report of the result of
the test:

We, the undersigned, attended the trial of
three settings of milk at Mr. Clark's Prior's
Cambridge, Vt., Feb. 19, 1886; the milk set at
8 p.m. and the following results were obtained:
from 220 lbs. of milk put into 16 cans,
160 lbs. were skimmed off, leaving 60 lbs.
which were then set in 16 cans, and the
result was 35 lbs. of cream, or 17 per cent
of cream on the cans 8 inches in diameter
and well mixed and set twelve hours before
skimming as follows:

7½ lbs. of milk in the Cooley cans sub-
merged and 7½ lbs. set in the Stoddard
Creamery cans with skinning attachment
and ventilated covers and 7½ lbs. milk
set in two open cans* and the cream taken off
by a funnel-shaped dipper, the same as used
by E. J. Parker of Georgia, Vt.; said milk set
in water at a temperature of 40 degrees and
commenced churning at 1 p.m. to the 10th.
Each setting churned at a temperature of 90
degrees, as follows:

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